

SANDE BUTTER BALLS

3/4 cup butter
1/2 cup (rounded) powdered sugar
2 cups cake flour
1 tbsp. vanilla
Nuts (Filberts, walnuts, pecans, Brazil nuts or almonds may be used.)
Mix well with pastry mixer and roll the size of a walnut. Chill thoroughly. Bake in slightly greased pan in slow oven until light brown. When still warm, roll in powdered sugar.

ANISE COOKIES

4 eggs $\frac{1}{2}$ pound sugar
Boil to a light custard. When cold add:
 $\frac{1}{2}$ pound flour Aniseed oil to taste.
Drop from spoon on cookie sheet. Let stand 2 days then bake in very moderate oven. The top will be like a hard frosting. The bottom like a cookie.

PFEFFER PUSSE

Sift together one pound each of flour and powdered sugar. Add:
 $\frac{1}{2}$ teaspoon grated nutmeg
1 tablespoon cinnamon
 $\frac{1}{2}$ teaspoon each of mace and cloves
1 teaspoon baking powder
Add the grated rind of 1 lemon
 $\frac{1}{2}$ cup fine cut citron. Mix well.
Add 5 beaten eggs.
Shape into balls about the size of a walnut and bake in quick oven.



CRISPY CRUNCHES

Cream 1 cup shortening, 1 cup white sugar, 1 cup brown sugar. Add 2 eggs, 1 teas. vanille. Sift and add $\frac{1}{2}$ teas. baking powder, 1 teas. salt, 1 teas. soda, 2 cups flour and add to above mixture. Add 2 cups rice krispies and 2 cups rolled (quick) oats, and 1 cup coconut or nuts. Bake 12 to 15 minutes at 350° F.

CRANBERRY NUT BREAD

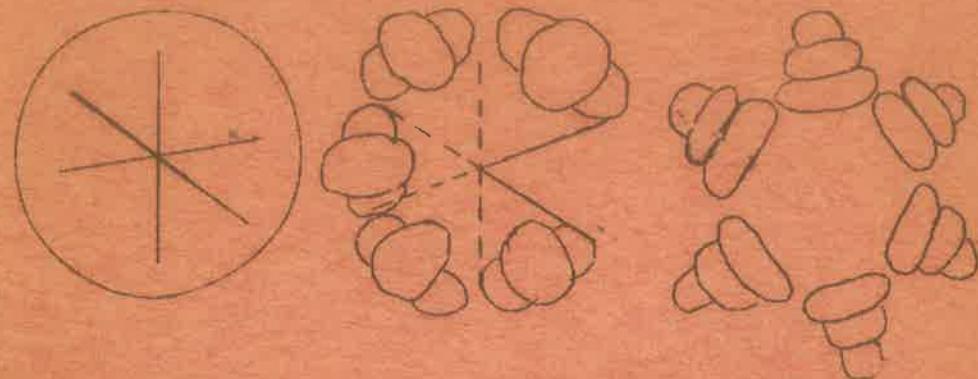
2 cups flour sifted twice	$\frac{1}{2}$ teas. soda
$1\frac{1}{2}$ teas. baking powder	$\frac{1}{2}$ teas. salt
1 cup sugar	

Combine juice and grated rind of one orange in cup with 2 Tbls. shortening. Add boiling water to make 3/4 cup liquid. Add 1 beaten egg to dry ingredients. Add 3/4 cup of orange juice and add 1 cup chopped cranberries and 1 cup chopped nuts. Mix quickly as for muffins. Bake 1 hour at 325° F. Store 24 hours before using.

COCOA FUDGE BROWNIES

$\frac{1}{2}$ cup sifted flour	$\frac{1}{4}$ teas. baking
$\frac{1}{2}$ teas. salt	powder
1/3 cup shortening	1 teas. vanilla
1/3 cup cocoa	1 cup sugar
$\frac{1}{4}$ cup milk	2 eggs, well
$\frac{1}{2}$ cup chopped nuts	beaten

Sift flour, measure and sift again with baking powder and salt. Heat shortening and cocoa in saucepan until shortening is melted. Stir in sugar and milk and bring mixture just to a boil. Remove from heat and add sifted dry ingredients, eggs, vanille and nuts. (Do not cool mixture first) Beat until mixture is well blended. Pour batter into greased-floured pan. Bake 25



CHRISTMAS COFFEE CAKE

2 cakes yeast	$\frac{1}{4}$ cup water
$\frac{1}{4}$ cup fat	1 cup milk, scalded
$\frac{1}{2}$ cup sugar	and cooled
5 cups flour	1 teas. salt
$\frac{1}{2}$ cup raisins	2 eggs, slightly
$\frac{1}{2}$ tsp. citron	beaten
1 tsp. lemon rind	$\frac{1}{2}$ cup cherries

Mix as for Star Coffee Cake but add fruit before making stiff dough. Roll dough in long rolls about 1" in diameter. (Divide into 3 pieces for easier handling.) Roll each portion and let rest 2 or 3 times for easier handling. Shape like this:



Let rise and bake about 30 minutes at 375° F.

Glaze if desired and use decorettes.

These recipes are from the collection of Mrs. E. A. Price, Washougal and Mrs. Joe Ulowetz of Camas, Washington.

1. GUMDROP COOKIES

$\frac{1}{4}$ cups brown sugar	2 eggs
$\frac{1}{2}$ lb. gumdrops (no black ones)	$\frac{1}{2}$ cup flour $\frac{1}{2}$ cup nuts

Beat yolks, add sugar and flour, nuts and gumdrops which have been cut into pieces. Beat egg whites stiff and fold into first mixture. Bake 8x8x2 pan, 350° oven 25-30 minutes. Cut into squares when cooled slightly.

2. CHOCOLATE CHIP BROWNIES

16 graham crackers, crumbled, and add	
1 can 15 oz. sweetened condensed milk	
$\frac{3}{4}$ cup nuts	
1 package chocolate chips	

Bake in floured pan 8x8x2 in 325 oven. Cut in squares.

3. CRINGELS

$\frac{1}{2}$ lb. butter or margarine	
$\frac{1}{2}$ cup sugar	
1 tsp. vanilla	
3/4 to 1 lb. flour or 1 $\frac{1}{2}$ to 2 cups flour	
2 eggs	

Let butter just begin to melt. Mix in sugar. Separate eggs, add yolks to sugar mixture and vanilla. Beat well. Add just enough flour so the dough can be rolled into shape without sticking to the fingers. With the hands roll a bit of dough into small ropes. Cross the ends. Dip into egg white and into a granulated sugar and cinnamon mixture. Bake in 350 degree oven until light brown.

4. CHINESE CHEWS

$\frac{3}{4}$ cup pastry flour	
$\frac{1}{2}$ tsp. baking powder	
1 cup granulated sugar	
$\frac{1}{4}$ tsp. salt	
1 cup finely chopped nuts	
1 cup finely chopped dates	
2 eggs	

Combine all dry ingredients, add dates and nuts. Beat eggs, add to dry ingredients, mixing them thoroughly. Place mixture in large greased shallow pan 8x16x2, and spread as thinly as possible. Bake in a moderate oven 350° for 30 min. Immediately after removing from the oven cut into small squares and roll into balls. It is best to work around outside edges towards middle of pan. Roll balls into granulated sugar. Store in tightly covered tin box.

5. HEDGEHOGS

2 cups shelled walnuts	
1 cup dates	
2 cups coconut	
1 cup brown sugar	
2 eggs, unbeaten	

Grind nuts and dates in food chopper. Mix 1 $\frac{1}{2}$ cups coconut and remaining ingredients thoroughly with nuts and dates. Scoop up a spoonful of mixture and shape into a roll. Roll each one in coconut. Place on cookie sheet - 350° oven 10-12 minutes.

6. FILBERT TOKENS

4 egg whites	1 cup sugar
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Beat until very thick (if by hand about 10 min.), add 1 tsp. vanilla and 3/4 lb. filberts. Put a small amount of flour and sugar on board and roll small pieces of dough into finger shapes. Bake in 325° oven about 20 minutes.

7.

HOLIDAY FRUIT BARS

Mix together: 1 lb. cut up pitted dates (preferable to use fresh dates). However, dried dates are very good.

1 cup chopped walnuts or pecans

$\frac{1}{2}$ lb. coconut

Mix together: 1 can (15 oz) sweetened condensed milk
1 beaten egg
1 tsp. vanilla

Combine the two mixtures. Bake in shallow pan (9x12) that has been greased, lined with waxed paper and greased again. Bake at 375 degrees 30 to 35 minutes. Remove from pan as soon as you can.

COCOA FILBERT BALLS

1 package 7 oz. semi-sweet chocolate

$\frac{3}{4}$ cup evaporated milk

36 shelled filberts

2 tbsp. cocoa

2 tbsp. confectioners sugar

Melt chocolate in top of double boiler over boiling water. Stir in the milk & cook (stirring frequently) for 20 min. or until very thick. Turn mixture into bowl and chill in refrigerator for 1 hour or until cold enough to handle easily. Mold a tsp. of chocolate mixture around each filbert and drop balls into combined cocoa and sugar for coating.

WALNUT MARGUERITES

$\frac{3}{4}$ cup brown sugar $\frac{1}{4}$ cup white sugar

2 eggs $\frac{1}{2}$ cup flour

$\frac{1}{2}$ tsp. baking powder $\frac{1}{4}$ tsp. salt

Beat eggs slightly and add dry ingredients and 1 cup walnuts (cut). Bake in 8x8x2 pan 350° oven. Cut into squares.

BRAZIL NUT SENSATION

$\frac{3}{4}$ cup sifted flour

$\frac{3}{4}$ cup granulated sugar

$\frac{1}{2}$ teas. baking powder

$\frac{1}{2}$ teas. salt

3 cups shelled Brazil nuts

(2 lbs. unshelled or 1 lb. shelled)

2 pkgs. pitted dates (1 lb.)

1 cup well drained maraschino cherries (red and green)

3 eggs

1 teas. vanilla

Start heating oven. Grease, then line with waxed paper, 9" x 5" x 3" loaf pan. In sifter, place first four ingredients.

In large bowl, place nuts, dates, and cherries; sift flour mixture over these; mix with hands until nuts and fruits are well coated. Beat eggs until foamy; add vanilla; stir into nut mixture until well mixed. Spread in pan evenly. Bake until done, 1 hr. 45 minutes at 300° F. Cool in pan on wire rack 15 minutes. Remove from pan; peel off paper; cool on rack. Wrap in aluminum foil; then store in refrigerator. Keeps 5 or 6 weeks. Makes one loaf.

TUTTI FRUITI CANDY

2 cups sugar

1 Tbsp. light corn syrup

1 cup water

$\frac{1}{2}$ teas. salt

Boil to firm ball stage. Remove from heat and add 1 Tbsp. table fat, $\frac{1}{2}$ cup chopped nuts, $\frac{1}{2}$ cup chopped cherries (Maraschino or candied) $\frac{1}{2}$ cup raisins (citron can be substituted for part of fruit or dates can be added). Let cool to lukewarm. Add 1 cup dry skim milk powder. Beat until of creamy consistency. Pour into buttered pan. If cooked too hard, add a small amount of water.

LEBKUCHEN

2 cups brown sugar

4 beaten eggs

3 Tbsp. chocolate

$\frac{1}{2}$ teas. cloves

$\frac{1}{2}$ teas. allspice

1 teas. cinnamon

$\frac{1}{2}$ cup honey

$\frac{1}{2}$ cup chopped walnuts

2 teas. Baking Powder

$2\frac{1}{2}$ cups sifted flour

Bake, then cut with biscuit cutter and ice with $\frac{1}{4}$ cup sugar and $\frac{1}{4}$ cup water boiled until threads

EASY FRUIT CAKE

2 cups raisins or dates 2 cups sugar
 2 cups water 2 Tbsp. shortening
 2 tsp. cinnamon 2 tsp. cloves
 1 tsp. nutmeg 3/4 tsp. salt
 Mix all ingredients together and bring to a boil.
 Let cool.
 Sift together:
 4 cups flour 1 tsp. soda
 and add to cooled mixture.
 Then add: 1 cup nuts
 1 lb. fruit mix
 Makes two large loaf cakes or 4 small ones,
 ($\frac{1}{2}$ lb. bread pan)
 Bake 1 hr. 45 min. in 325 degree oven.

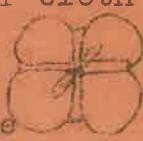
FRUIT FUDGE

1 lb. diced dry apricots
 1 lb. walnut meats (or other meats)
 1 lb. diced figs
 1 lb. seeded raisins
 1 lb. pitted dates
 Moisten with honey if needed.
 Put through food chopped using medium coarse blade. Work together to mix. Add honey if mixture is dry. Pat mixture into cake pan which has been lined with oiled paper or foil. Cover with more foil or oiled paper. Place another pan on top and weight it with heavy object. Chill overnight. Cut and roll in sugar. This mixture improves with age.

CHRISTMAS PACKAGE COFFEE CAKE

Mix dough as for Star Coffee Cake and form into ball and tie with a 1" strip of cloth like this:

Dough will rise and will leave an indentation for gift wrapping. It will look like this:



APPLESAUCE DROP COOKIES

$\frac{1}{2}$ cup fat
 1 egg
 $\frac{1}{2}$ teas. baking powder
 $\frac{1}{2}$ teas. salt
 $\frac{1}{2}$ teas. cloves
 $\frac{1}{2}$ cup raisins
 1 cup applesauce
 To make: Cream together fat and sugar. Stir in the egg. Sift together flour, baking powder, soda, salt, cinnamon, cloves and nutmeg. Mix in raisins and rolled oats. Add to creamed mixture in three portions alternately with applesauce in two portions. Beat well. Drop dough by teaspoonfuls onto greased baking sheets. Bake at 375 degrees F. (moderate oven.) 10 to 15 minutes. Makes 3 dozen cookies.

APPLESAUCE REFRIGERATOR COOKIES

$\frac{3}{4}$ cup fat 1 cup sugar
 1 egg $2\frac{1}{2}$ cups flour
 $\frac{1}{2}$ teas. soda $\frac{1}{4}$ teas. salt
 $\frac{1}{2}$ teas. cinnamon $\frac{1}{4}$ teas. cloves
 $\frac{1}{2}$ cup chopped nuts $\frac{1}{2}$ cup applesauce
 To make: Cream together fat and sugar. Stir in the egg. Sift together flour, soda, salt, cinnamon and cloves. Mix in nuts. Add to creamed mixture in three portions alternately with the applesauce in two portions. Form dough into rolls. Wrap in waxed paper and chill in refrigerator. When ready to bake, slice thin. Bake on greased baking sheets at 375 degrees F. (moderate oven) for 10 to 15 minutes.

FRUIT CAKE

1 lb. dates	1 cup fat	1 Tbsp. Vanilla.
$\frac{1}{2}$ lb. raisins	1 cup sugar	3 eggs
$\frac{1}{2}$ cup walnuts	$\frac{1}{2}$ cup milk	$2\frac{1}{2}$ cups flour
$\frac{1}{2}$ cup almonds	$\frac{1}{2}$ cup Karo	1 tsp. Baking Powder
$\frac{1}{2}$ cup Brazil nuts	1 tsp. salt	$\frac{1}{2}$ tsp. nutmeg
$\frac{1}{2}$ cup Pecans	1 Tbsp. wine or fruit	$\frac{1}{2}$ tsp. cinnamon
1/8 lb. citron	juice	$\frac{1}{4}$ tsp. cloves

Bake 2 hours at 275° F. Cream shortening and sugar, add beaten egg yolks. Sift flour, spices, baking powder and salt. Add alternately with the liquids. Add fruits and nuts which have been mixed. You may add fruits and nuts whole if desired. If desired, pour a spoonful of brandy over the top while hot and repeat several times during the seasoning period. Fold egg whites in last.

FUDGE

Mix $4\frac{1}{2}$ cups of sugar and 1 large can of evaporated milk, undiluted. Boil for six minutes, stirring constantly. Add 2 bags of chocolate chips, 2 (25%) Hershey bars or 1 $1\frac{1}{4}$ oz. package sweet chocolate (broken up in small pieces) 1 pint marshmallow cream, 1 cup of cut-up nut meats and 2 teaspoons vanilla. Stir until smooth and pour into a buttered pan. Let stand until "set". You may like to add 2 squares bitter chocolate for extra flavor. This fudge costs about 35¢ per pound and this recipe makes about five pounds.

DATE CAKES

1 cup dates, cut fine 1 cup chopped nuts
1 cup sugar $\frac{1}{3}$ cup flour
1 teas. baking powder 2 whole eggs
Bake in cookie sheet in moderate oven. Cut in small pieces and dust with powdered sugar.

MINCEMEAT BARS

$1\frac{1}{2}$ cups sifted flour
 $\frac{1}{2}$ tsp. salt
1 cup brown or white sugar or can be mixed (brown best)
 $1\frac{1}{4}$ cups rolled quick cooking oats
 $3\frac{1}{4}$ cup shortening
 $1\frac{1}{2}$ or more cups mincemeat or any fruit filling such as date or apricot.
Sift dry ingredients, add oatmeal. Blend in shortening. Divide into 2 parts. Pat half on bottom of 9 x 12 pan. Cover with mincemeat, evenly cover rest of mixture on top. Bake at 350° 35 min. When almost cool, cut into bars.

FILBERT CRESCENTS

$\frac{2}{3}$ cup butter or margarine $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ lb. filberts ground fine or walnuts chopped fine. Cream sugar and shortening and add filberts. Combine with 2 cups cake flour. Add $\frac{1}{2}$ tsp. vanilla. The dough must be stiff enough to hold its shape while baking. Chilling dough helps it. Pinch small bits of dough into crescent shape or finger shape and place on cookie sheet. Bake at 300° until slightly brown. Roll in powdered sugar while still warm.

SPRITZ

1 cup butter or margarine
 $2\frac{1}{3}$ cup sugar
1 egg
1 tsp. flavoring (vanilla or almond)
 $2\frac{1}{2}$ cups flour
Cream sugar and shortening. Add egg, flavoring. Mix in flour thoroughly. Put dough into cookie press. Bake in 350 degree oven until slightly brown 10 to 12 minutes.

13.

SPRINGERLE

4 eggs
1 lb. powdered sugar
1 tbsp. grated lemon rind
 $4\frac{1}{2}$ cups sifted cake flour
1 tsp. baking powder
extract or anise seed

Beat eggs until light, stir in sugar and beat until thoroughly blended. If using extract, add 1 tsp. Add lemon rind and flour which has been sifted with the baking powder. Mix thoroughly. Chill 1 hour. Roll out $\frac{1}{2}$ inch thick on floured board. Press Springerle rolling pin firmly into dough to make designs. Leave exposed on board to air overnight. Cut cookies apart and arrange on greased sheet. If using anise seeds, sprinkle them on the cookie sheet. Bake in 350 degree oven for 30 minutes. Should be made at least 4 weeks ahead of time to use them. Six weeks is better. Store in tightly covered can.

14.

THUMBPRI NT COOKIES

Prepare $\frac{3}{4}$ cup of finely chopped nuts
Mix together thoroughly:

$\frac{1}{2}$ cup soft shortening
 $\frac{1}{4}$ cup soft butter or margarine
 $\frac{1}{4}$ cup brown sugar (packed in cup)

1 egg yolk
 $\frac{1}{2}$ teas. vanilla

Sift together and stir in 1 cup sifted flour and $\frac{1}{4}$ tsp. salt.

Roll dough in balls size of small walnut. Beat egg white slightly with fork. Dip balls in egg white. Roll in nuts. Place on greased cookie sheet. Bake 5 min. 375 degrees. Remove from oven. Immediately press thumb gently in top of each cookie. Return to oven, bake 8 min. longer. When cool, place in indentation a bit of jelly or candied fruit.

15.

SUSAN'S TOFFEE BARS

$\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup white sugar
1 cup shortening
2 tsp. vanilla
 $\frac{1}{2}$ tsp. salt
2 eggs
1 cup sifted all-purpose flour
1 cup uncooked rolled oats (quick cooking kind)
2 pkgs. semi-sweet chocolate
 $\frac{1}{3}$ cup chopped walnuts
 $\frac{1}{3}$ cup coconut
Cream sugar, shortening, vanilla and salt. Add eggs, mix thoroughly. Sift flour and add gradually, add rolled oats. Stir until well mixed. Spread mixture into greased shallow pan 9x12. Bake 350°. For real thin crisp cookie, use larger pan. Melt chocolate over hot water. When cookies are baked spread with the melted chocolate, (like an icing). Sprinkle walnuts on one-half and coconut on other half. Or use all walnuts. These cookies are excellent with no topping.

16.

JELL-MERINGUE FILBERT BARS

$\frac{1}{2}$ cup shortening (half butter or margarine)
 $\frac{1}{2}$ cup sugar (confectioners)
1 cup sifted flour
2 egg yolks

Cream shortening and sugar, add flour and egg yolks. Bake 10 minutes in 9x12 pan, 350° oven. Remove from oven and top with softened jelly, (a tart jelly is best). Then top with 2 egg whites beaten stiff into which $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ tsp. cinnamon has been beaten in and 1 cup ground filberts folded in. Return to oven and bake 25 minutes, or until topping is golden brown. Cool slightly and cut into bars.

MARZIPAN

2 cups of ground almonds (ground fine)
2 cups of powdered sugar

Mix with rose water and almond extract to a fine paste. Shape. Dip in chocolate or cut in pieces.

FRUIT NUT SQUARES

3 dozen graham crackers
1 cup dates, chopped
1 cup chopped nuts
1 cup canned milk
 $\frac{1}{2}$ pound marshmallows

1. Roll the graham crackers fine.
2. Chop the marshmallows and nuts.
3. Add the crumbs (except $\frac{1}{2}$ cup) and milk. Mix well.

4. Spread the crumbs in a shallow pan.
5. Roll mixture in crumbs and press into pan.
6. Chill and cut in squares.

Note: Other dried fruit such as figs may be used..

FRUIT NUT BALLS

1 cup seedless raisins
1 cup pitted prunes
1 cup pitted dates
1 cup dried figs
1 cup dried apricots
1 cup nutmeats

1. Put through food processor using coarse blade.
2. Form into small balls. Roll in sugar if desired or dip in chocolate.

3. Dry on cake rack covered with wax paper.
4. Wrap in foil or cellophane for packing. Makes about $2\frac{1}{2}$ dozen.

UNBAKED FRUIT CAKE

$\frac{1}{2}$ cup orange peel	$\frac{1}{2}$ tsp. allspice
$\frac{1}{2}$ cup lemon peel	$\frac{1}{2}$ tsp. mace
$\frac{1}{2}$ cup citron	$\frac{1}{4}$ tsp. cloves
$\frac{1}{2}$ cup cherries	1 tsp. vanilla
1 cup cooked prunes	1 tsp. cinnamon
$1\frac{1}{2}$ cup raisins	$\frac{1}{2}$ cup butter
$\frac{1}{2}$ cup chopped walnuts	$\frac{1}{2}$ cup strained honey
$\frac{1}{2}$ tsp. salt	5 cups graham cracker crumbs (about 48)

Combine fruits, peels, nuts, salt, spices and vanilla. Blend thoroughly. Cream butter, add honey and stir until smooth and creamy, then combine with fruit mixture. Let stand 1 hour to soften fruit peels. Add cracker crumbs and mix thoroughly. Pour into wax paper lined mold. Let set at least $2\frac{1}{2}$ hours before serving. This cake will weigh about three pounds and will keep several months.

MINT SURPRISES

Sift together:

3 cups sifted flour
1 tsp. soda
 $\frac{1}{2}$ tsp. salt

Cream together:

1 cup butter or margarine ($\frac{1}{2}$ cup shortening may be used)
 $\frac{1}{2}$ cup brown sugar, firmly packed
1 cup white sugar

Blend in: 2 eggs, unbeaten
2 Tbsp. water
1 tsp. vanilla

Add dry ingredients, mix thoroughly. Cover and chill in refrigerator at least 2 hours.

1 pkg. chocolate wafers - mint or any flavor
Enclose each wafer in about 1 Tbsp. dough. Hold dough in palm of hand and press wafer into it. Cover mint completely. Bake on greased baking sheet - 375 degree oven 10 to 12 minutes. Each cookie can be topped with a walnut half before baking, if desired.

CHRISTMAS STAR COFFEE CAKE

1 package yeast, compressed or dry
 $\frac{1}{4}$ cup lukewarm water
 $\frac{1}{2}$ cup milk
 $\frac{1}{4}$ cup sugar
1 teaspoon salt
2 tablespoons melted butter
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ cup chopped candied cherries
 $\frac{1}{4}$ cup chopped green & yellow candied pineapples.

Confectioners' Sugar Icing

Soften yeast in lukewarm water. Scald milk. Add sugar, salt and shortening. Cool to lukewarm. Add flour to make a thick batter. Mix well. Add softened yeast and egg. Beat well. Add enough more flour to make a soft dough. Turn out on lightly floured board and knead until smooth and satiny. Place in greased bowl. Cover and let rise in warm place until doubled (about $1\frac{1}{2}$ hrs.) When light, punch down and let rest 10 minutes. Roll out to circle 12 inches in diameter. Place rolled out dough on greased baking sheet. Brush with butter. Mix sugar and chopped fruit. Spread evenly over dough. With scissors cut six pie-shaped sections by cutting from center toward edge, cutting only to within an inch of outer edge. Roll up each section like butterhorn roll, starting at center. Curve center of each roll toward middle of coffee cake. Pull ends outward to form a star shape. Let rise until doubled (about 45 minutes). Bake in moderate oven (375° F.) 15 to 20 minutes. Brush with Confectioners' Sugar Icing. Makes 1 Coffee Cake.

ENGLISH TOFFEE

Put in a heavy skillet $\frac{1}{2}$ pound butter. Heat until bubbly, not brown. Add: $1\frac{1}{2}$ cup sugar
2 Tbsp. water
 $\frac{1}{2}$ lb. whole blanched almonds

Cook over moderate heat, stirring constantly (and this does mean constantly) until almonds are toasted through and sugar is light brown. Pour into buttered $7\frac{1}{2} \times 11$ pan. Cool thoroughly, turn on waxed paper.

Melt 3 (1 oz.) squares of chocolate or $\frac{1}{2}$ package semi-sweet chocolate pieces. Spread a thin coating over toffee with spatula. When hard turn and do other side. Break in pieces.

WHITE FUDGE

2 cups white sugar
 $\frac{3}{4}$ cup medium thick cream
1 Tbsp. butter
2 tsp. Brown Karo

Cook to 236° F. Remove from heat and add butter and vanilla. Cool to 110° F. Beat until thick and add nuts and pour in buttered pan.

DIVINITY

Place in saucepan over low heat 2 cups sugar, $\frac{1}{2}$ cup white corn syrup, $\frac{1}{2}$ cup water. Stir until sugar is dissolved, then cook without stirring to 252° (hard ball). Remove from heat and pour, beating constantly, into 2 egg whites, stiffly beaten. Continue beating until mixture holds its shape and loses its gloss. Add 1 tsp. vanilla and $\frac{1}{2}$ cup broken nuts. Drop quickly from tip of spoon onto waxed paper in individual peaks or spread in greased shallow pan and cut into 1" squares when firm. Amount $1\frac{1}{4}$ pound.